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New Respiration Control System redefines fresh produce market

June 5, 2015

Fruit and vegetables need oxygen to stay fresh. However, the amount of oxygen varies by variety and during the season.

PerfoTec has developed a technology that measures the amount of oxygen needed and translates this to the appropriate number of micro perforations for each packaging unit. This extends the shelf life of fresh produce significantly, according to the company. The system works with consumer packaging and liner packaging, which is used during shipment. PerfoTec has won the Accenture Innovation Award with this new technology and more recently the International Anuga Foodtec Award.

PerfoTec's Respiration Control System adjusts the packaging to the breathing rate of the product, thereby extending the shelf life of for example strawberries from 4 to 8 days, according to the company.

PerfoTec will be present at **United Fresh in Chicago** from June 8-10 and can be found at booth #2630.

Tags: new product, packaged goods, packaging

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Tom Stenzel, president and CEO of the **United Fresh Produce Association**, touches on hot-button issues from around the produce industry.

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